

THE
Byrneleigh
HOTEL

The Byrneleigh Hotel

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VENUE INFORMATION

The Byrneleigh Hotel offers the relaxed feel of a quality local, perfectly in keeping with its ideal location on Hampden Road in the heart of Nedlands. We have developed a loyal following for our delicious meals, efficient service, value for money and carefully executed functions and welcoming atmosphere. The Byrneleigh offers premium areas both indoors and outdoors to suit all our customers' requirements. A unique combination of a friendly local hotel whilst offering great service for everyone.

FUNCTION SPACES

The Loft

A secluded private space upstairs, The Loft is ideal for private dining for up to 40 guests or cocktail function for up to 120 guests. The space is also perfect for corporate meetings/seminars during the day with the ability to use the plasma TV for presentations.



The Woods

This picturesque space caters for cocktail style groups of up to 100 guests or can be increased to 200 guests with the use of the garden area. The Woods has full service from the main bar, moveable furniture and private access. This light filled area is ideal for birthdays, engagements, social gatherings, pre or post sporting events or even for corporate groups.



The Garden

Set the ambience of your function in our outdoor garden area - perfect for up to 70 guests. In keeping with its name, The Garden features artificial turf, plant wall and an iconic Boab Tree from the Kimberley region - perfect for a after work sun downer, birthday party or engagement party.



Please note - Room hire is charged at \$120 per hour for a minimum of 2 hours. In the event of dramatic alteration to numbers or unforeseen circumstances, The Byrneleigh reserves the right to change the allocated area to another suitable area. Every effort will be made to discuss the changes with the organiser well in advance where possible. Minimum spends apply for exclusive use of any function area.

VENUE INFORMATION

BAR TAB

Giving you the freedom to select what you would like available for your guests to drink and allowing you to set the limit to your desired budget.

For all bar tabs over \$500, The Byrneleigh will contribute an extra 20% of the original amount. Minimum spend of \$500 must be achieved and all terms & conditions adhered to.

ADDITIONAL OPTIONS

To personalise your function or for a unique atmosphere, The Byrneleigh can arrange decorations and entertainment through our range of suppliers.

The Byrneleigh has resident acoustic soloist guitarist to create that extra touch and atmosphere to your event - taking the hassle out of finding entertainment for your function.

\$150 per hour (minimum of 3 hours)

Please note that no confetti, glitter or any decorations of that nature are allowed. No inappropriate paraphernalia is permitted (hens & bucks parties) and no personal belongings will be stored at the venue. Any damages or cleaning require to the venue will result in additional charges.

CONFIRMATION OF BOOKING

A booking is considered confirmed once a non refundable deposit of \$500 has been paid and a signed terms and conditions have been returned to your Function Co-ordinator. The Byrneleigh will confirm and notify you once receipt of your payment, terms and conditions.

Tentative bookings can be made for 48 hour only before a deposit must be made to confirm reservation.

CANAPÉS

HOT CANAPÉS

Butternut pumpkin & fetta arancini (v)

Salt & pepper squid with harrisa aioli

Italian cacciatore w lemon and fennel

Fat Yak battered prawn skewers with sesame, caramel

Peppered steak skewers, béarnaise sauce

Turmeric, ginger chicken satay skewers

Chorizo croquettes, bravas

Crumbed mushroom w herb aioli (v)

Sticky pork pieces with chilli, coriander & sesame

COLD CANAPÉS

Tequila, lime, oysters

Carpaccio of peppered beef

Mini blue cheese, marmalade & roquette tart (v)

Citrus scallop, grapefruit salsa

Smoked salmon blini, crème fraiche, baby herb

Assorted sushi & nigiri, wasabi mayonnaise

Goats cheese tart tartan, rocket pesto

Prosciutto, polenta, fennel jam

PLEASE SELECT:

6 CANAPÉS

\$24 PER PERSON

8 CANAPÉS

\$32 PER PERSON

10 CANAPÉS

\$40 PER PERSON



PLATTERS & PIZZAS

SUSHI

Assorted sushi & nigiri
Rice paper rolls & dipping sauce

MEZZE

Turkish bread & dip
Olives, marinated feta
Butternut pumpkin & fetta arancini (v)
White pepper & sea salted squid, lime & harissa aioli
Sticky pork pieces with chilli, coriander & sesame

ASIAN

Duck Su Mi
White pepper & sea salted squid, lime & harissa aioli
Vegetable cigars
Shitake & water chestnut puffs

SUNDOWNER

Beef skewers
Tempura Prawns
Chicken drumettes with sticky BBQ sauce
Turkish bread & dip

VEGETARIAN

Vegetable spring rolls
Butternut pumpkin & fetta arancini (v)
Spiced potato turn overs
Red bell pepper filled ŵ mascarpone

BREAD AND DIPS

Turkish bread with dukkah, evoo & balsamic
and dips

PIZZAS

Fresh salmon, cherry tomato's, brie & spanish
onions on spinach & fennel base
BBQ steak, spicy chorizo, bacon, spanish onion,
mozzarella & jalapeno
Satay chicken, coriander, ginger, lime, bean shoots
& chilli fried peanuts
Sweet potato, courgettes, red peppers & fried leek
on spinach & fennel base with crumbled feta (v)

PREMIUM PLATTER

Citrus scallop, grapefruit salsa
Peppered steak skewers, béarnaise sauce
Tumeric, ginger chicken satay skewers
Mini blue cheese, marmalade & roquette tart (v)
Turkish bread & dips
Butternut pumpkin, fetta arancini (v)

PLEASE SELECT

PIZZA	\$18 EACH
BREAD AND DIPS PLATTER SERVES 4-6 PEOPLE	\$35 PER PLATTER
SUSHI, MEZZE, ASIAN, SUNDOWNER, VEGETARIAN PLATTERS, 30 PIECES PER PLATTER	\$60 PER PLATTER
PREMIUM PLATTER, 30 PIECES PER PLATTER	\$90 PER PLATTER

OUT ON THE BBQ

PREMIUM BBQ PACKAGE - \$45PP

Pink pepper amelia park sirloin

Pork & herb sausage

Lemon pepper chicken

BBQ butter corn on the cob

Fat Yak fried onions

Penne, pesto, crumbled fetta salad

Classic potato salad, sour cream, chives

Cos, cucumber, baby tomato salad with balsamic dressing

House baked baguettes

Sauces, mustards & chutneys

ULTIMATE BBQ PACKAGE - \$65PP

Includes all items listed in the Premium BBQ package plus:

Whole garlic tiger prawns

Lemon & dill butter snapper

Rosemary lamb chops

Tomato, bocconcini & basil salad

SUBJECT TO AVAILABILITY. BBQ PACKAGES ARE AVAILABLE IN THE GARDEN OR UPSTAIRS IN THE LOFT
MINIMUM OF 10 GUESTS REQUIRED FOR ALL BBQ PACKAGES



GARDEN TEA

Gather the ladies and join us for the perfect way to spend an afternoon .

Our Garden Tea function's are the perfect way for groups to celebrate in style.

Guests enjoy a variety of sweet and savoury treats, accompanied by gourmet teas and an optional glass of bubbles.

Perfect for functions of 20 or more, hens parties and baby showers.

CHOOSE FROM:

LILY GARDEN TEA PACKAGE - \$38PP

ROSE GARDEN TEA PACKAGE - \$45PP (INC GLASS OF SPARKLING)



SUBJECT TO AVAILABILITY. MINIMUM OF 20 GUESTS REQUIRED FOR ALL GARDEN TEA PACKAGES

SET MENUS

ENTREES

Roast pumpkin & roquette salad ŵ danish fetta (v)

Cajun squid salad ŵ iceberg lettuce, coriander & red pepper dressing

Nori chicken salad ŵ Asian slaw & Japanese mayo

MAINS

Amelia park sirloin with mash, field mushroom & pepper sauce

Slow roasted lamb shoulder ŵ saffron risoni, roquette, sour cream & pecan salad

Spinach & ricotta agnolotti ŵ semi-dried cherry tomato, leek & creamy garlic sauce

Market Fish

DESSERTS

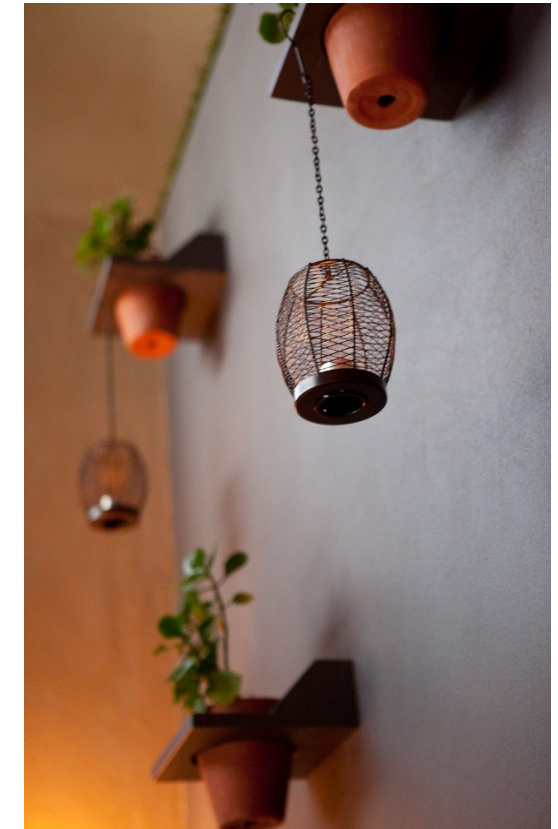
Vanilla pannacotta ŵ Pimms marinated summer strawberries

Sticky date pudding, vanilla icecream & butterscotch sauce

Goey chocolate brownie ŵ double chocolate ice cream, candy orange & jaffa

TO SHARE

Frites	\$4 per person
Vegetables	\$4 per person
Garden salad	\$4 per person
Cheese platter	\$7.50 per person



OPTION 1 - ONE ENTRÉE , CHOICE OF 2 MAINS \$45 PER PERSON

OPTION 2 - ONE ENTRÉE, CHOICE OF 2 MAINS, ONE DESSERT \$55 PER PERSON

OPTION 3 - CHOOSE 2 ITEMS FROM EACH COURSE, INCLUDING A CHOICE OF 2 SIDE DISHES \$65 PER PERSON

**ALL MENUS ARE SERVED WITH BREAD & FILTER COFFEE & TEA
GLUTEN FREE OPTIONS AVAILABLE ON REQUEST**

QUENCH YOUR THIRST

WELCOME COCKTAIL

Make your event that something extra special with a personally designed cocktail on arrival

1 CHOICE \$12 EACH 2 CHOICE \$14 EACH

DESIGN YOUR OWN

SPARKLING WINES:

Vinaceaus Burlesque Blanc de Blanc

Vase Felix Silver Knight

WHITE WINES:

Chaffey Bro Grandma's Riesling

Brookdale Semillon

Te Awa Leftfield Sauvignon Blanc

Plantagenet Omrah Chardonnay

THE ORIGINAL COLLECTION

Two Wise Men:

Sparkling Brut, Classic Dry White, Cabernet Shiraz

Tap beers

Soft drinks and juice

TWO HOUR \$38PP / THREE HOUR \$50PP

RED WINES:

Ninth Island Pinot Noir

O'Leary Cabernet Merlot

Forrest Hill Shiraz

Howard Park Cabernet Sauvignon

Tap beers

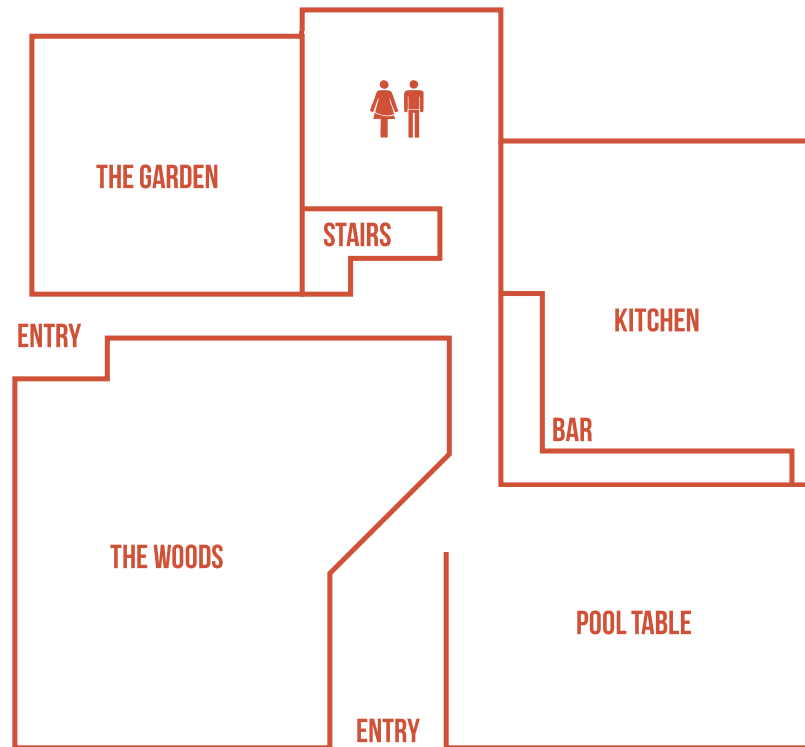
Soft drinks and juice

TWO HOURS

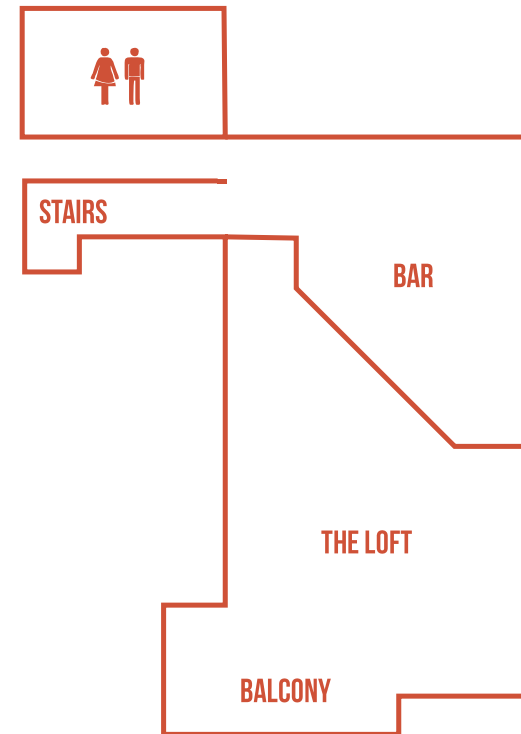
CHOOSE ONE WINE FROM EACH CATEGORY \$65PP

CHOOSE TWO WINES FROM EACH CATEGORY \$72PP

FLOOR PLAN



GROUND FLOOR



LEVEL 1

TERMS & CONDITIONS

Please read carefully initialling and dating the bottom of each page.

1. Confirmation of Booking/ Deposit

Tentative bookings will be held for 48 hours. A non refundable deposit of \$500 is required to confirm your function booking. If the deposit and booking form are not received, The Byrneleigh has the right to cancel the booking and to allocate the space to another client. Payment of the deposit is your acceptance of these terms and conditions. In the event of a booking request for the same date, The Byrneleigh will give the client holding the tentative booking first right of reply.

2. Confirmation of final numbers

Function clients must confirm final numbers a minimum of 3 working days prior to your function. Clients will be required to pay according to final confirmed numbers. If numbers increase on the night, the client must pay for the extra costs. However if numbers decrease on the night the client must pay for the initial confirmed numbers.

3. Cancellations

All cancellations must be made in writing to the Functions Manager. If a booking is cancelled:

§ More than 28 days prior to the function a full refund of the deposit will apply § Within 28 days prior to the function the client will forfeit the deposit

4. Payment

Please note there is a 2% fee to use Master card, Visa and Amex and a 3% fee for Diners. Personal and company cheques will only be accepted with prior approval and funds must clear 2 days prior to the date of the function. Any outstanding balance will be charged to the credit card provided on the authorisation form. Any balance not paid within 24 hours of the event will result in an immediate 3% surcharge.

5. Minimum Spends

The Byrneleigh reserves the right to apply minimum spends where an area is specifically allocated for a function. The amount will be outlined in the confirmation letter if applies. Minimum spend requirements must be met before conclusion of the event. If the minimum spend is not met, the difference will be charged as venue hire

6. Change of area

In the event of unforeseen circumstances or any dramatic alteration to numbers, The Byrneleigh reserves the right to change the allocated area to another suitable area. Every effort will be made to discuss the changes with the organiser well in advance where possible.

7. Consumption of Outside Food and Beverage

No food or beverage of any kind will be permitted to be bought into the venue by the client or any other person attending the function unless by prior arrangement with The Byrneleigh.

8. Equipment, Decorations and Entertainment

To personalise your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations or entertainment through our range of suppliers. Charges will apply dependant on the arrangement. For all functions including hens or bucks nights there is to be no inappropriate paraphernalia. All personal belongings are asked to be collected at the conclusion of your event. Unfortunately there are not facilities for storage of these items on premise. Confetti, glitter and any decoration of that nature are not allowed. A \$100 cleaning fee will be charged if these are used. AV requirements must be confirmed with 1 week prior to the function to ensure compatibility with house system. The Byrneleigh Management reserves the right to refuse entertainment, or music play lists if deemed inappropriate or unsuitable to the venue.

Initial _____ Date _____

TERMS & CONDITIONS

9. Labour Surcharges

Some events, which run on a Sunday or Public holiday, may incur \$100 per hour surcharge or part thereof.

10. Price Variation

Prices are subject to change with out prior notification

11. Damages

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in The Byrneleigh's public bars must be kept to a minimum and must be approved in writing prior to the function.

12. Security

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. The Byrneleigh reserves the right to eject any guests if their actions are deemed to be noisy, offensive or illegal. Security may also be required.

13. Supply of Alcoholic Beverages

The Byrneleigh Hotel practices the Responsible Service of Alcohol. Minors must be accompanied by a parent or legal guardian.

14. Arrival Time

To avoid delay in entry, guests must arrive within 1 hour of the scheduled booking time. The booking time is stated on the Function Sheet.

15. Responsibility

- You assume full responsibility of the conduct of your guests and invitees, and you must ensure The Byrneleigh's other guests and visitors are not disturbed by your function, guests or invitees.
- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly.
- The Byrneleigh does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.

16. Right of Refusal

Management reserves the right to refuse entry to any patrons who are inappropriately dressed, intoxicated, or behaving in an offensive manner.

Without limiting any other rights, The Byrneleigh may terminate the function if you and or any of your guests or invitees fail to comply strictly with these terms and conditions; or an event which is beyond the reasonable control including, without limitation, an Act of God, industrial relations action, a terrorist act or an accident which prevents the holding of the function.

It is the responsibility of you, the Organizer, to inform all guests of The Byrneleigh's Terms and Conditions.

Please sign below that you understand in full and agree to the Terms and Conditions stated in this document.

Signed _____

Full Name _____

Date _____